



STARTERS

Jim's Signature Calamari 16

Fresh from the Cold Waters of the Northeast U.S.,
Flash Fried with Fresh Fried Green Tomatoes and
Jim's Signature House Rémoulade

Seared Ahi Tuna 20

Ginger-Cilantro Vinaigrette, Wasabi, Pickled Ginger, Soy

Sliced Beef Tenderloin 21

Charcoal Grilled with Jim's Signature
Chimichurri Sauce and Toasted Pita Points

Souflima 16

Charcoal Grilled Prime Pork Tenderloin,
Lemon-Oregano Marinade

Saganaki 14

Brandy Flamed Kasserri Cheese, Toasted Pita Points, Lemon

Phyllo Puffs 12

Four Delicately hand rolled
Tiropetakia (Feta Cheese Blend),
Spanakopetakia (Spinach Blend), or Combo

FROM THE SHELL

JIM'S OYSTERS

Harvested from the best American Waters
Cornmeal Fried Char-Broiled
On the Half Shell

18

Char-Grilled Shrimp Cocktail 20

Grecian Seasoned, House Made Cocktail Sauce

Jumbo Lump Crab Cakes 25

Pan Seared, Lemon Beurre Blanc Sauce

CHEF'S SOUPS

New Orleans Style Seafood Gumbo

Cup 8 Bowl 12

Soup du Jour

Cup 7 Bowl 11

SALADS

Traditional Greek 13

Feta Cheese, Bell Pepper, Kalamata Olive,
Red Onion, Cucumber, Grecian Vinaigrette

Living Lettuce 13

Bibb Lettuce, Cranberry, Almond Slices, Goat Cheese,
Bacon, Red Onion, Apple Cider Vinaigrette

Caesar 12

Romaine, Grana Padano Cheese, House Croutons,
Jim's Signature Caesar Dressing

Steak Salad 23

Beef Tenderloin, Bibb Lettuce, Julienned Peppers
and Cilantro, Wonton, Sesame Ginger Dressing

Apple Walnut 13

Romaine, Fuji Apple, Walnut, Gorgonzola,
Bacon, Tangy Honey Mustard

The Wedge 12

Iceberg, House Croutons, Bleu Cheese Crumbles, Tomato,
Crisp Applewood Bacon, House Made Bleu Cheese Dressing

Salad Additions:

Grilled or Fried Chicken 7 Grilled Salmon 10 Grilled Gulf Shrimp 10

SANDWICHES

Daily Fresh Fish Sandwich MKT Price

Grilled or Blackened, Lettuce, Tomato, Onion,
House Tartar or Rémoulade

Jim's Grille Burger 17

Fresh Ground Daily, Seasoned and Charcoal Grilled
Cheeses: Cheddar, American, Swiss
Add: Applewood Bacon 1.00 Avocado 1.00
Fried Egg 1.00 Gluten-Free Bun 1.00

We are not responsible for the appearance or taste of medium-well or well-done steaks. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added on parties of 5 or more. Please make us aware of any food allergies.



FROM THE SHORES

– Served with choice of 2 sides –
– * Served with 1 side item –

Fresh Catch of the Day

Jim's 5 Classic Preparations MKT Price

• **Char-grilled, Broiled, or Blackened**
Lemon Garlic Sauce

• **Creole Parmesan**
Shallot, Tangy Remoulade, Grana Padano Cheese

• **Mediterranean**
Feta, Tomato, Red Onion, Bacon, Light Hollandaise

Norwegian Salmon 27

Grilled, Broiled, or Blackened—
Apricot Shallot Sauce or Lemon Garlic Sauce

Santorini Seafood Linguini* 33

Aegean Mussels, Jumbo Shrimp, Scallops,
Grecian Cioppino Tomato-Fennel Broth,
Olive Parsley Gremolata

Ahi Tuna* 42

Seared Prime Tuna, Mirin Cucumber Seaweed Salad,
Ginger Cilantro, Rice Crispy

Jumbo Gulf Shrimp

Lump Crab Stuffed 36
Golden Fried 27
Dimitri's Charcoal Grilled 28



HAND CUTS

Grilled over Oak and Hickory since 1921
– Served with choice of 2 sides –

Petite Filet 40
Specially Seasoned
& Charcoal Grilled

Jim's Signature Filet 48
Specially Seasoned
& Charcoal Grilled

Ribeye—16 oz. 53
21-Day Aged USDA Prime,
Specially Seasoned and
Charcoal Grilled

Enhancements

Jumbo Lump Crab Béarnaise 14
Foie Gras Butter 10
Gulf Shrimp 10
Burgundy Mushrooms 5
Chimichurri Sauce 4
Gorgonzola 4

New York Strip—16 oz. 59
21-Day Aged USDA Prime,
Specially Seasoned and
Charcoal Grilled

Grecian Lamb Chops 54
French Bone Loin Chops,
Charcoal Grilled,
Basted in Grecian Marinade



TRADITIONS

– Served with choice of 2 sides –
– * Served with 1 side item –

Charcoal-Grilled Kabobs

Beef Tenderloin 33
Chicken 20 Vegetable 17

Calf Liver 24

Southern Style: Sautéed Onion & Gravy
Grecian Style: Lemon-Oregano Sauce

Souflima* 23

Original Family Recipe—Prime Pork
Tenderloin, Lemon-Oregano Marinade,
Classic Grecian Tomato Rice

Chicken Marsala Linguini* 24

Marsala Crème, Sweet Pea,
Mushrooms

Moussaka 23

Slow Simmered Ground Beef,
Layered Eggplant, Kasserri Bechamel

SIDES

Idaho Baked Potato • Hash Browns • House Cut Fries • Grecian Rice
Signature Spinach • Fresh Turnip Greens • House Salad

Add 5.00

Glazed Brussels Sprouts • Roasted Rainbow Carrots • Burgundy Mushrooms • Crispy Eggplant Parmesan

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